



THE BARROW HOUSE
KITCHEN ♦ VILLAGE PUB ♦ ROOMS

CHRISTMAS SET MENU

2 courses for £22 / 3 courses for £28 / 3 courses with Prosecco £32
Monday 4 – Sunday 24 December 2017

STARTERS

CAULIFLOWER & CHESTNUT SOUP, truffle honey

CHICKEN LIVER PARFAIT, toasted brioche, orange & date chutney

SMOKED SALMON & LOBSTER TERRINE, champagne sabayon, pumpernickel wafer

SPINACH, GORGONZOLA, SPICED APPLE & WALNUT SALAD, chive & sherry dressing

MAIN COURSES

ROYAL THREE-BIRD ROAST, pigs in blankets, parsnip & sage mash,
braised red cabbage, caramelised sprouts & chestnut jus

MARMALADE & CLOVE GLAZED HAM, celeriac gratin,
pancetta-wrapped French beans, brown bread sauce & pine nut butter

PAN-SEARED SEA BASS, herb gnocchi, confit fennel, pomegranate, samphire & saffron beurre blanc

WARM GOAT'S CHEESE SALAD, chargrilled figs, balsamic red onions, baby beets & stollen wafers

PUDDINGS

HANDMADE MINI MINCE PIES, eggnog cream & candied satsuma

CHERRY BRANDY CRÈME BRULÉE, chocolate & almond cantucci

CHOCOLATE BLACK FOREST LOG, clotted cream ice cream, pistachio praline

LOCAL CHEESE, crackers, pickled walnuts & dried cranberries